IN THE CLAIMS

Claim 1 **(currently amended)**. Method of thawing **a** frozen, water-containing product**s**, ~~**in particular protein-containing products, by**~~ **which comprises** introducing the frozen product into a horizontal mixer, heating the mixer and at the same time ~~**regulating**~~ **mixing** the contents of the mixer intensively, ~~**with**~~ **whereby the frozen product is melted to form a liquid phase, and during such melting,** any floating frozen product ~~**being**~~ **is** continually submerged in the liquefied phase and mixed with ~~**this**~~ **it**.

Claim 2 **(currently amended)**. Method according to Claim 1, ~~**characterized in that**~~ **wherein said horizontal mixer is** a disc mixer, ploughshare mixer or Becker mixer ~~**is used as horizontal mixer**~~.

Claim 3 **(currently amended)**. Method according to Claim 1 ~~**or 2, characterized in that**~~ **, wherein said horizontal mixer has** mixing elements ~~**having**~~ **which have** internal heating ~~**are used**~~.

Claim 4 **(currently amended)**. Method according to Claim 1 ~~**or 2, characterized in that the**~~ **, wherein said** horizontal mixer has wiping elements **which travel** ~~**travelling**~~ around the wall **thereof**.

Claim 5 **(currently amended)**. Method according to ~~**any of Claims 1 to 4, characterized in that the**~~ **claim 8, wherein said** frozen product is a protein-containing product from natural biological sources or from a biological process.

Claim 6 **(currently amended)**. Method according to Claim 4, ~~**characterized in that**~~ **wherein** the temperature of the mixture is maintained at less than 10°C above the melting point of the ~~**main component, preferably less than 5°C above the melting point of the main component,**~~ **frozen product** during the entire process.

Claim 7 **(currently amended)**. Method according to ~~**any of Claims 1 to**~~

~~4, characterized in that~~ **Claim 1, wherein** the horizontal mixer is operated continuously.

Claim 8 (new). Method of Claim 1, wherein said water-containing product is a protein-containing product.

Claim 9 (new). The method of claim 6, wherein said temperature is less than 5°C above the melting point of the frozen product.